

Application No.: 10/733,129

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1. (currently amended) A wireless remote cooking thermometer system, comprising:

a first hand-held unit positionable at a first location adjacent food being cooked, said first hand-held unit including a radio frequency transmitter operative to transmit internal temperature readings associated with the food being cooked;

said system including at least one microprocessor operative to calibrate a taste preference and a choice preference associated with the food being cooked;

a temperature sensor for measuring the internal temperature of the food being cooked having a probe and being connectable to said first hand-held unit; and

a second hand-held unit including a liquid crystal display (LCD) and a radio frequency receiver for reception of the internal temperature readings transmitted by said frequency transmitter of said first hand-held unit.

2. (previously presented) The system as claimed in claim 1, wherein said temperature sensor further comprises a substantially rigid temperature probe having a distal end and a proximal end, said substantially rigid temperature probe including a substantially straight section adjacent the distal end of said probe and a curved section between the substantially straight section and the proximal section of said probe, wherein said proximal end of said probe is attached to a flexible communication line.

3. (previously presented) The system as claimed in claim 1, wherein said first hand-held unit includes a liquid crystal display for selectively displaying said taste preference.

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4. (previously presented) The system as claimed in claim 1, wherein said taste preference include rare, medium rare, medium and well done.

5. (original) The system as claimed in claim 1, further comprising a noise-generating unit for providing an audible signal.

6. (original) The system as claimed in claim 5, wherein said noise-generating unit is provided on said second unit.

7. (original) The system as claimed in claim 1, wherein said second unit further includes a timer for timing a cooking operation.

8. (original) The system as claimed in claim 1, wherein said temperature readings are selectively displayed on said liquid crystal display of said second unit in Fahrenheit or Celsius.

9. (canceled)

10. (original) The system as claimed in claim 1, wherein said liquid crystal display of said second unit is adapted to display cooking information including a type of meat being cooked, a selected taste preference for the meat being cooked, and a measured temperature of the meat being cooked.

11. (original) The system as claimed in claim 1, wherein said liquid crystal display of said second unit is adapted to display time remaining in a cooking operation.

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12. (original) The system as claimed in claim 11, wherein said second unit includes a depressible start/stop key for starting and stopping the timer.

13. (previously presented) The system as claimed in claim 2, wherein said flexible communication line of said temperature sensor includes a plug and said first unit includes a communication jack adapted to receive said plug for connecting said temperature sensor with said first unit.

14. (currently amended) A wireless programmable thermometer timer system, comprising:

a first hand-held unit having a radio frequency transmitter, one or more data entry keys associated with a meat selection preference, a taste selection preference, ~~or a timer selection~~ and a first visual display for displaying a temperature reading, the meat selection preference and the taste preference;

a temperature sensor having a substantially rigid temperature probe insertable in a meat being cooked and connectable to said first hand-held unit;

a micro-processor operable to establish a temperature setting based on the meat selection preference and the taste selection preference, monitor the temperature sensor reading and communicate the temperature sensor reading to the radio frequency transmitter; and

a second hand-held unit including a radio frequency receiver for reception of the temperature sensor reading transmitted by the radio frequency transmitter and a second visual display for displaying the received temperature sensor reading.

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15. (original) The system as claimed in claim 14, wherein said taste preference includes rare, medium rare, medium and well done.

16. (previously presented) The system as claimed in claim 14, further comprising a noise-generating unit for providing an audible signal disposed within said second unit.

17. (original) The system as claimed in claim 14, wherein said second unit further includes a timer for timing a cooking operation.

18. (original) The system as claimed in claim 14, wherein said control program method further comprises providing an audible signal indicating that the established temperature setting is substantially equal to the monitored temperature sensor reading.

19. (currently amended) A wireless remote cooking thermometer system comprising:

a first hand-held unit removably positionable at a first location adjacent food being cooked, wherein said first hand-held unit operates using a radio frequency transmitter adapted to transmit temperature readings;

a temperature sensor connectable to said first hand-held unit, said temperature sensor including a substantially rigid temperature probe insertable into said food being cooked; and

a second hand-held unit including data entry keys operable for selecting a meat choice preference of the food being cooked for temperature monitoring and selecting a taste preference associated with said selected meat choice, a ~~liquid crystal~~visual display ~~(LCD)~~ and a radio frequency receiver adapted to receive said temperature readings transmitted by said

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radio frequency transmitter, wherein said second hand-held unit is movable to a second location spaced from said first hand-held unit so as to allow for monitoring of said transmitted temperature readings during a cooking operation, wherein a microprocessor capable of calibration for taste preferences associated with said food being cooked is provided in said second hand-held unit.